000524 - Pumpkin Cheddar Biscuits CACFP :	Components	Attributes	Allergens	Allergens	Allergens
100024 - 1 dilipkili Olicadai Biscults OAOI 1 .	Components	Attributes	Present	Absent	Unidentified
HACCP Process: #2 Same Day Service	Meat/Alt:				? - Milk
Number of Portions: 20	Grains: 1 oz				? - Egg
Size of Portion: each	Fruit:				? - Peanut
	Vegetable:				? - Tree Nut
	Milk:				? - Fish
					? - Shellfish
					? - Soy
					? - Wheat

Ingredients	Measures	Instructions
004696 MARGARINE,REG,80% FAT,COMP,STK,WO/ SALT, 902971 100% White Whole Wheat Flour	1 cup 3 1/4 cups	Cut margarine into the dry ingredients until small pebbles form.
018370 LEAVENING AGENTS,BAKING PDR,DOUBLE-ACTIN 019335 SUGARS,GRANULATED	1 1/4 Tbsp 1 tsp	
051556 Cheese, Cheddar, Yellow, Reduced Fat, Sh	1 1/4 cups	2. Add cheese and coat with flour mixture.
001175 MILK,FLUID,1% FAT,WO/ ADDED VIT A & VIT	1 cup 1/2 cup	 3. Mix milk and pumpkin and then add to the margarine flour mixture. Let dough chill for 2 hours or overnight before shaping. 4. After chilling, roll out dough until it is 3/4 inch thick and cut into biscuits. 5. Place on sprayed half sheet pan(s), or 18 x 13 inch pan(s), and bake at 325° F in convection oven or at 375° F in an oven without a fan for 12-15 minutes.
004696 MARGARINE,REG,80% FAT,COMP,STK,WO/ SALT, 019296 HONEY	1/2 cup 3 Tbsp	Melt margarine and combine with honey. Dab honey butter on top of biscuits after baking and serve warm.

*Nutrients are based upon 1 Portion Size (each)

Numents are based upon 11 onton size (each)									
Calories	194 kcal	Cholesterol	6 mg	Sugars	4.0 g	Calcium	*100.65* mg	59.81% Calories from Total Fat	
Total Fat	12.87 g	Sodium	121 mg	Protein	3.98 g	Iron	*0.90* mg	14.55% Calories from Saturated F	at
Saturated Fat	3.13 g	Carbohydrates	19.60 g	Vitamin A	*1552.5* IU	Water ¹	*22.15* g	*0.00%* Calories from Trans Fat	
Trans Fat ²	*0.00* g	Dietary Fiber	2.47 g	Vitamin C	*0.3* mg	Ash ¹	*1.01* g	40.49% Calories from Carbohydra	ıtes
								8.23% Calories from Protein	

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.